



Recipe #2

Collect them all and make your own Grandma Ruffman Family Cookbook!



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Cut along black lines

Recipe #2

HOMEmADE BUTTER

Tools:

- * Medium-sized plastic jar with a lid (like a plastic peanut butter container)

Ingredients:

- * Heavy cream (fill the jar about halfway)

READY IN: 10 to 15 MINUTES
(depending on the shaking)

What to do:

- 1 **ask** a grown-up for help with this recipe. **WaSH** your hands before you begin.
- 2 **PUT** some heavy cream into the jar.
- 3 **SCREW** the lid on tight and begin to **SHAKE** it.
- 4 **KEEP SHAKING** the cream back and forth until it thickens. It's ready when solids separate from the liquid. The yellow solids are delicious butter. The liquid is buttermilk



"Make your children
WORK for their food
(for a change)."

- Grandma Ruffman

